

  
*The Delaunay*

**Menu Rapide 13.50**

*Classic Tarte Flambée  
with a mixed leaf salad.  
Glass of Wine or Beer,  
Tea or Coffee*

**STARTERS**

- Carlingford Rock Oysters 3.25 ea.
- Golden Borscht 7.50
- Chicken Soup *with* Noodles 8.75
- Grilled Sardines *on* Toast 9.25  
*with a tomato relish*
- Avocado, Rocket & Quinoa Salad 10.25
- Chopped Chicken Salad  
*small: 11.00 large: 16.50*
- Chargrilled Baby Octopus 11.50

**TARTARES**

- Mixed Beetroot  
*and* Avocado Tartare 10.50
- Citrus Cured Salmon Tartare 12.00

**TARTES FLAMBÉES**

- Classic: Smoked Bacon & Shallots 10.25
- Roast Artichokes & Watercress 10.50

**SEAFOOD COCKTAILS**

- Prawn & Avocado  
*with* Sauce Marie Rose 14.75
- Dorset Crab *with* Pink Grapefruit 19.50
- Native Lobster  
*with* Sauce Marie Rose 25.50

**Vegetarian Options**

*please ask your server  
for our full vegetarian menu*

**EGGS**

- Eggs Benedict 9.00/16.25
- Eggs Arlington 11.00/19.75
- Omelettes *from* 8.75  
*fines herbes, gruyère, ham,  
mushroom, tomato, onion*
- 'Springs of Dorset' Smoked Salmon  
*and* Scrambled Eggs 17.75

**SANDWICHES**

- New York Hot Dog 7.50  
*served with french fries*
- Chicken Schnitzel,  
Lettuce & Tomato 14.00
- The Delaunay Hamburger 17.25  
*served with french fries*
- Native Blue Lobster Roll 22.75

**MAIN COURSES**

**FISH**

- Kedgeree *with a* Poached Egg 15.00
- Goujons of Plaice 20.75  
*tartare sauce and french fries*
- Roast Pavé of Cod 22.50  
*new potatoes and samphire*
- Cold Poached Sea Trout 24.50  
*with a courgette salad and quails' eggs*
- Seared Fillet of Sea Bass 29.25  
*kale and girolle mushrooms*
- Diver Scallops *and* Prawns 34.00  
*asparagus and a red pepper tabbouleh*

**TAGESTELLER 20.50**

- Monday* Chicken Curry
- Tuesday* 5-Hour Short-Rib of Beef
- Wednesday* Braised Lamb Shank
- Thursday* Shoulder of Wild Boar
- Friday* Seafood Paprikash
- Saturday* Chicken Kiev
- Sunday* Roast Fore-Rib of Beef 25.00

**ENTREES**

- Grilled Spatchcock Chicken 17.25  
*with parsley & oregano dressing*
- Chargrilled Calf's Liver *and* Bacon 23.25  
*with an apple mash*
- Fillet of Beef Stroganoff 25.00  
*pilau rice and gherkins*
- Grilled Rib-Eye Steak 29.75  
*french fries and sauce béarnaise*
- Roast Fillet of Beef 35.00  
*bone marrow, morels and a red wine jus*

**SPECIALITIES FOR TWO**

*all served with parmentier potatoes  
and wilted greens*

- Roast Barbary Duckling 29.50pp  
*with a pomegranate glaze  
(allow 30 minutes)*
- Whole Roast Monkfish Tail 32.00pp  
*with salsa verde  
(allow 30 minutes)*
- Côte de Veau 35.00pp  
*with a mustard cream sauce  
(allow 30 minutes)*

**SCHNITZELS**

- Chicken Schnitzel 17.50
- Wiener Schnitzel 25.50  
*add forestiere sauce 3.00*
- Wiener Holstein 28.50  
*h anchovy and fried e*

**VEGETABLES ~ SIDE SALADS**

- buttery mash 4.75 ~ french fries 4.95
- wilted spinach 4.95 ~ petits-pois à la française 4.75
- sprouting broccoli, almonds & chilli 5.00 ~ potato salad 4.25
- pickled cucumber salad 4.50 ~ mixed leaf salad 5.00

**WÜRSTCHEN  
AND SAUSAGES**

*with celeriac remoulade  
or austrian potato salad & sauerkraut*

- Frankfurter 14.50  
*smoked beef*
- Thüringer 16.00  
*pork & marjoram*
- Spiced Lamb 16.00  
*mint & chilli*
- Berner Würstel 17.50  
*bacon wrapped pork  
and garlic with emmental*
- Selection of Any Two 16.50
- Add Currywurst Sauce 2.50

**The Private Dining Rooms**

*The Delaunay's two Private Dining Rooms are available to book for breakfast, lunch, afternoon tea and dinner.  
Please ask for further information or email [pdr@thedelaunay.com](mailto:pdr@thedelaunay.com)*

*Please inform your server if you have any allergies we need to be aware of.*

*Cover charge in dining room 2.00 ~ Prices include VAT ~ A discretionary 12 1/2% service charge will be added to your bill ~ All gratuities are managed independently ~ No intrusive or flash photography ~ No cheques*